

Dry Stout v. 2/2020

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **28.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (77.7%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.25 kg (4.9%) | 78 % | 4 |
| Grain | Carafa II | 0.2 kg (3.9%) | 70 % | 1100 |
| Grain | Pszeniczny Czekoladowy | 0.25 kg (4.9%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.15 kg (2.9%) | 55 % | 985 |
| Grain | Barley, Flaked | 0.3 kg (5.8%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |
| Boil | Challenger | 25 g | 15 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |

Notes

- Dodatek jęczmienia palonego na koniec pierwszej przerwy.
Jun 4, 2020, 2:26 PM